

Karwari Prawns Recipe

Ingredients:

- Prawns – 375 gms, shelled, deveined
- Lime Juice – 1 tblsp
- Rava – 75 gms, coarse
- Turmeric Powder – 1/2 tsp
- Red Chilli Powder – 1 tsp
- Ginger Garlic Paste – 1/2 tblsp
- Oil for deep frying
- Salt as per taste



Method:

- Combine the prawns, lime juice, turmeric powder, red chilli powder, salt and ginger garlic paste in a bowl.
- 2. Mix well and keep aside for 15 to 20 minutes.
- 3. Heat oil in a deep frying pan.
- 4. Roll the prawns in the rava and deep fry until golden brown.
- 5. Remove and drain excess oil.
- 6. Serve hot with desired chutney or sauce.